

France has lost many people as the United States by her national debt is twice as great as ours.

The Treasury Department at Washington has received an unusually large amount of "conscience money" lately.

Progressive agriculture is said to be as far advanced and fully developed in Western New York as any section of this country.

New England capitalists are still hurrying through the South, announces the *Drovers' Journal*, seeking opportunities for investing money.

The city of Philadelphia makes a profit of more than \$1,000,000 a year by supplying gas to the consumers, besides having the entire city lighted free of cost.

The Baltimore *American* says there ought to be some punishment for such arrant frauds as the California doom-sealers, who declared that San Francisco would be destroyed by an earthquake on a recent date.

Kansas and Mississippi appreciate the veteran soldier, observes the *New York Telegram*. The former State sends to Congress a solid delegation of ex-Union soldiers, and the latter State a solid delegation of men who wore the gray.

Statistics show that the United States uses 100 pounds of soap to eighty-five for England, eighty-five for France and eighty-three for Germany. It is not strange, comments the *Cincinnati Enquirer*, to hear that Italy uses only thirty-seven.

General Greeley, of the Signal Service Bureau, does not think that this country will suffer any extraordinary damage from tornadoes. He says that the buildings destroyed are generally of an unsubstantial character. Strong, old-fashioned houses would stand almost any wind-storm.

Two of the prominent features of the newspapers of to-day—the newsboy and the bulletin board—are said to have first been made use of by Colonel Roland Worthington, editor of the *Boston Traveller*. Colonel Worthington is now seventy-two years old, and is soon to retire from journalism.

The mania for suicide in Germany seems to have reached the school children; at least that is the inference drawn by the *New York News* from an extraordinary circular issued by the German Government to directors of schools, urging them to be more lenient with backward pupils, on account of the numerous cases of suicide among the scholars. There is occasional criticism of American schools because they attempt to force the pupils too much, but they have not reached the stage where the children take refuge in suicide.

Women have some important rights and privileges among the interesting cannibals of the Torres Strait, south of New Guinea, that are not often given to the fair sex in the Anglo-Saxon world.

According to Mr. A. C. Hadden, one of a new rule imparted to the youths by the old men: "You no like girl first. If you do, girl laugh at you and call you a woman," which, being interpreted by Mr. Hadden, means that the young man must not propose marriage to a girl, but must wait for her to ask first. This is quite a different thing from the ordinary bargain and sale that usually attend matrimonial transactions among savages.

Persons having old postage stamps sometimes think they are rendered worthless by the issue of new ones. This is not so, according to the Hartford (Conn.) *Connecticut*, which says: "The only obsolete stamps are those of the issues of 1847 and 1851, very few of which are now in existence in the North, and these are generally worth more than their face value for collectors." The issues of 1861, 1869 and 1870 are a good in the payment of postage as the new issues. The reason the issues of 1847 and 1851 are not accepted is because large amounts of them were outstanding in the South at the time of the Civil War, and the present holders of them probably secured them without rendering an equivalent to Uncle Sam.

The *Liber* thinks that "an intelligent study of the military situation in France and Germany shows a state of military preparation which is without precedent in history. Since that fatal day when the King of Prussia was crowned Emperor of Germany amid the historic and ancestral splendors of Versailles, Gaul and Teuton have been preparing for a conflict which in bitterness and magnitude will eclipse any war the world has ever seen. On the day that war is declared, there will be an instant mobilization of the troops of the two nations. On the German side, in less than a week, a little over one million four hundred thousand men will be concentrated on the front at the points fixed by the general staff. The cars are ready, and the coal of the railroad is laid in long rows. Five days after the first advance, eight hundred thousand men will form the second line. Finally, there will be the 'Landwehr,' with about one million one hundred thousand on the first call. All these troops are thoroughly drilled and armed with the repeating rifle. The Franco-Prussian war of 1870 will be a skirmish compared with the coming struggle."

AGRICULTURAL.

TOPICS OF INTEREST RELATIVE TO FARM AND GARDEN.

COOKED FOOD FOR PIGS.

Many coarse kinds of food, especially roots, will be only freely eaten by pigs when cooked. Raw potatoes will barely keep pigs from starving. When cooked, the same vegetable will fatten the pig. Even the potato peelings should be boiled a few minutes before putting them in the swill tub. After boiling and cooling, it is still better to give the piglings to the pigs separate from the swill, as partly decaying potatoes, if put in the barrel, soon make the swill very offensive, if not absolutely unwholesome.—*Boston Cultivator*.

DEPTH TO SOW GRASS SEEDS.

It is necessary to revise the common practice in sowing grass seeds and no longer scatter them on the surface, where the young plants experience precisely the fate mentioned in the parable of the sower who cast his seed in the hard ground, where, having no depth of soil, the plants withered away when the sun's heat dried the surface. This is precisely the result of the common practice of sowing grass and clover seed. The writer's practice for several years past of harrowing in these small seeds with a light sloping-tooth harrow, after thorough preparation of the soil previously and making a smooth, fine surface, has been successful without exception.—*New York Times*.

GRAFTING WAX.

An excellent wax is made of three parts resin, three of beeswax and two of tallow. A cheaper composition, but more liable to adhere to the limbs, is made of four parts resin, two of tallow and one of beeswax. These ingredients, after being melted and mixed together, may be applied in different ways. The wax may be directly applied when just warm enough to run by means of a brush, or it may be spread thickly with a brush over sheets of muslin, which are afterward, during a cold day, cut up into plaques of convenient size for applying, or the wax, after cold, may be worked up with wet hands and drawn out into thin strips or ribbons and wrapped closely together around the inserted graft. In all cases success is more certain when the wax is closely pressed so as to fit every part and leave no interstices, and it is indispensable that every portion of the wound on the stock and graft be totally excluded from the external air.—*Chicago Herald*.

POULTRY PASTURE.

Every one who keeps poultry should provide a good piece of green pasture for poultry pasture during late fall and early spring. A patch of winter rye for such pasture should be sown early enough to make a good thick growth before winter, and the poultry should be kept off till the rye is heavy enough to bear feeding without injury. It will be especially noticeable next March and April before the grass becomes abundant. Poultry like green forage as well as do cattle or horses, and it is one of the cheapest forms of food they can have. Any piece of good garden near the poultry-house and upon which potatoes or other early crops have been harvested will do for rye, which may be plowed under in spring, in season for planting again, so that no time or use of land will be lost. The rye will be on the ground only three months when otherwise it would be idle. Be sure to have the piece large enough, so the fowls will not eat the rye faster than it grows. Give to seven pecks of seed per acre will give a thick seeding, the larger quantity being needed if sown late in September.—*Norfolk Farmer*.

FEEDING AND WATERING.

The frequency of feeding has gradually decreased until at the present time it has narrowed down to feeding either twice or three times a day, says *Park and Home*. The tendency at the present time is very strongly toward omitting the noonday meal and feeding the cows only morning and night, allowing them a day of rest in which to ruminate and digest the morning meal, the same as they have always been allowed a night of rest for the evening meal. A recent census of expert station directors showed that nearly two-thirds were feeding but twice a day. The same remark applies to watering. Twice a day is sufficient in all cases, and where green fodder is given once a day is usually enough. This allows a very economical use of the farmer's time. He can feed, milk and clean the stables the first thing in the morning and go about his other business for the rest of the forenoon; a few minutes spent in watering at noon, and he can leave them again until night.

As to whether warm or cold water should be given, doctors have decidedly disagreed. Many practical farmers adduce proof from their own experience that warm water pays. It is at least a noteworthy contribution to the literature of this subject, that out of four stations which have tested the subject in the most careful manner, three have found no gain by warming, and the other a gain which at the utmost amounts to less than fifty cents per cow per winter. There is a growing belief among those who have most carefully studied the subject that the question is not one of warm or cold water, but rather of warm or cold barns. If the animal is well housed in good warm stables, warming the water will be of no advantage. But if the barn is full of cracks, and the animals are compelled to drink out of doors and stand shivering in the cold afterward, or are kept in open sheds, or still worse, allowed to warm the pasture, everything in the nature of warmth which can be gotten into them will show an effect.—*National Dairyman*.

CHERRIES.

There is no other fruit so common on the farm as the cherry. Its hardiness and adaptability to all conditions accounts for this to a considerable extent, while the excellent quality of the fruit makes it most deservedly popular with all. Were it not so hardy and tenacious of life, it would not be so commonly found on the farm, for as a rule the care given it is very slight. A row of bushes is usually found along the fences, or between the apple trees, where the roots are bound with ever encroaching sod, and the whole institution smothered by weeds and grass. They will continue to exist under all these disadvantages for years, yielding a scanty crop of inferior quality. Like all other plants, the cherry will amply repay thorough and constant cultivation. Its demands in the way of

care are not exorbitant, yet they must not be neglected.

As to the location of the bushes, the grower can consult his own convenience, for they will do well in an open space, or among other trees, where not too much shaded. I think it better to have them partially shaded, as the fruit will grow larger and ripen off more evenly in such locations. If given an open space in the garden, the bushes can be better attended to in most cases, which will often more than offset the benefit derived from the shade of the trees.

Aside from keeping the grass and weeds away from the roots, the ground should not be disturbed immediately about the plants, for the more the roots are cut and mangled by digging among them, the more suckers or shoots will spring up and draw from the nourishment of the main stems.

A good substitute for cultivation is found in mulching, while it keeps down the weeds and grass, retains moisture for the roots, and furnishes a supply of fertilizing material for a permanent crop of fruit. The mulch fertilizes in the most natural and economical manner—that of filtration.

If the bushes are soil-bound at the roots, or choked with weeds and briars at the tops, dig up and cultivate about them thoroughly, after which apply a good mulching, and see that it is kept on during the summer. Fine large currants, and lots of them, will be the result.—*Prairie Farmer*.

FARM AND GARDEN NOTES.

Underdraining is a good investment. Fight stock vermin and plant insects. Plant carefully to gather abundantly. Oats and peas grown together are called "ham sandwiches" for stock.

It is an unprofitable hired man who objects to working between meals.

On sandy soils, that leach badly, apply the manure directly to the crop.

Is there any fun in tilling two acres to get the products of one? There is no profit in it.

Never prune a tree unless there is a good reason why a limb or branch should be taken off.

Be sure to raise such crops as your market demands. There is no profit in a lot of unsalable trash.

After you have brushed the underclean, milk the cow as fast as you can, and milk her clean to the last drop.

Owing to the sacrifice of breeding stock, some are predicting better prices for beef in the near future.

In buying poultry for breeding get those of a good quality. It does not pay to use poor fowls as breeders.

The best plan is to set a stake by every tree in setting out, and then tie firmly to prevent the wind from shaking.

Clean up the fence corners, burn the rubbish and put the ashes on the land; they will do good there; the rubbish may sow the seeds of weeds.

Get a few early broods out and take good care of them, and show them at your district or county fair. The pleasure of doing this will pay you.

Wire netting makes a splendid fencing for poultry—durable and ornamental. It costs more than lath, but lasts for years and does not require repairs.

Are your tools all ready for work? If not, take the first rainy day to get your cultivator in shape, or the mow and rake fixed up so you will be ready for the corn and hay.

Never allow lice to get the start of you. Whitewash often and keep plenty of dust around. Use kerosene occasionally on the roosts. Don't let too many hens near each other.

The mild winter has been a surprise of hay. You'll be too fast to get rid of it at the present low prices. Better wait till the stock is out on good grass. Time enough then to dispose of the hay.

How about your tool box? Have you some carriage bolts, assorted sizes and lengths. Some copper rivets as well as nails and screws in it? It will often pay many times over to have these handy.

If your neighbor has lifted the mortgage from his farm while your last year's interest is still unpaid, go over and ask him how he managed to do it. He may be able and perfectly willing to give you a lift.

Discovery of Silk and Satin.

Few people know that the discovery of silk is attributed to one of the wives of the Emperor of China, Hoangti, who reigned about two thousand years before the Christian era; and since that time a special spot has been allotted in gardens of the Chinese royal palace to the cultivation of the mulberry tree and to the keeping of silkworms. Persian monks who came to Constantinople revealed to the Emperor Justinian the secret of the production of silk, and gave him some silkworms. From Greece the art passed into Italy at the end of the thirteenth century.

When the Popes left Rome to settle at Avignon, France, they introduced into that country the secret which had been kept by the Italians, and Louis XI. established at Tours a manufactory of silk fabrics. Francis I. founded the Lyons silk works, which to this day have kept the first rank. Henry II. of France, wore at the wedding of his sister the first pair of silk hose ever made. The word "satin" which, in the original, was applied to all silk stuffs in general, has since the last century, been used to designate only tissues which present a lustrous surface.

The discovery of this particular brilliant stuff was accidental. Octavio Mai, a silk weaver, finding business very dull and not knowing what to invent to give a new impulse to the trade, was one day pacing to and fro before his loom. Every time he passed the machine, with no definite object in view, he pulled little threads from the warp and put them to his mouth, which soon after he spat out. Later on he found the little ball of silk on the floor of his workshop, and, attracted by the brilliant appearance of the threads, he repeated the experiment, and by using certain malicious preparations succeeded in given satin to the world.—*Broadway Citizen*.

How to Mail Flower Buds.

To mail flower buds, cut a potato into two pieces and bore holes into them, and insert the stems of the buds with cotton to support them. There is sufficient moisture in a good-sized potato to support a flower for two weeks in a moderately cool temperature. Flowers from bouquets or baskets may be preserved in the same way. The potatoes can be hidden by leaves or moss.—*Boston Cultivator*.

A DUCK FARM.

INCUBATED DUCKLINGS THAT ARE AFRAID OF WATER.

Eliminating the Natural Instincts by Artificial Brooding—Management of the Mother Incubators—Art of Fattening for Market.

The Columbia Poultry Farm at Red Bank, N. J., is the largest of its kind in this part of the country. Generations of artificial breeding, artificial incubation and artificial brooding have eliminated all the natural instincts of the Pekin ducks which inhabit the farm, and they exist and grow with only one purpose, and that is to furnish a meal for epicures.

The ducks on this farm are divided into two classes, the breeding flocks and the flocks of ducklings prepared for market. All the breeding flocks have to do is to lay eggs; having done that all responsibility on their part ceases. The incubator and the brooder do the rest. Year after year the ducks of the incubating flock have been carefully selected and bred together with the single idea of making them good layers. So successful has this been that every other habit of life seems to have been eliminated from their nature.

It is seldom that a duck in the breeding flock wants to set, and when recently Mr. Barr, the proprietor of the farm, put a tank of water in one of the breeding pens the ducks had to be driven into it, and when they got there were so scared that they got out again, leaping with amathematical duck language on the head of Mr. Barr for trying to drown them. But when it comes to the business of laying eggs these ducks are in their element, and for about five months in the year each self-respecting, hard-working member of the flock will lay one egg a day.

The 500 ducks which compose the breeding flock at the Columbia farm are kept during the breeding season in a long, low house divided into twelve compartments. Twelve yards, of which they have the run, adjoin the compartments. They are divided into twelve tribes in order to facilitate selection and observation, for a duck that falls below the standard is eliminated. Mr. Barr has been for five years experimenting with artificial incubation, and has finally got it to a point which is nearly perfection.

Having got the breeding ducks to lay prolifically and confine their attention entirely to that one branch of the business, the next thing was to get eggs from them best suited to their peculiarities and habits of life of the incubators. It was found that in order to make good egg shells, the ducks needed to be furnished with some sort of sea shells as an appetizer, as it were, for their other food. Oyster shells were tried, but the result was an egg with a shell so hard that the duckling which the incubators tried to hatch gave up the struggle to get out of its shell and quietly settled down to live before being fairly begun to live. Finally, fine, brittle shells, collected on the seashore, were tried, with the result of forming an eggshell just firm and hard enough to give the duckling a little healthy exercise when he picks his way out under the genial warmth of the incubator.

Given the proper breeding flocks and the proper eggs, the next problem was the management of the incubators. It was found absolutely necessary to have perfect control of the temperature of the incubator. An incubator, however, built partly under ground, so that the effects of sun and wind would be eliminated, would have little chance of giving incubators, in which are 6,000 eggs, are at work in this house, quietly and unostentatiously doing the work of which they have relieved the ducks when laid the eggs. The incubators are heated by hot water, the heat coming from above, which arrangement has been found to give the best results.

When a duck sets on a nest of eggs, and the germ of life begins to grow in them, evaporation takes place through the porous shells and the water eliminated from inside the shell leaves room for the embryo ducklings to grow. As the incubation proceeds, the brooding duck furnishes from her feathers an oil which covers the shell and stops the evaporation. Mr. Barr has accomplished the same results in his incubators by regulating the moisture. When the egg is first put in there is only one pan of water put in with them, but as the process of incubation proceeds other pans are added, until the hot, dry air which first filled the incubator has been replaced by a moist atmosphere, in which evaporation is almost impossible.

It was also found that as ducklings grew in the egg a large amount of animal heat was generated. This rendered it necessary to diminish the external application of heat, and now the last day or two of the hatching is done almost entirely by heat furnished by the ducklings themselves. The incubators are kept at a temperature of 102 degrees for the first twelve or fourteen days. After that, slight variations in temperature will do no harm. When the eggs begin to hatch, the temperature is put up to 102 degrees, and kept there until all are out. For thirty hours after they are hatched the ducklings are kept in the incubators. They are taken to the brooding-house.

The brooding house is nearly 200 feet long and plays the mother duck to 3,600 ducklings at the same time. It is divided into pens communicating with glass yards, and here can be seen ducklings ranging from one day to ten weeks old all divided off according to their age. When one of the ducks in the breeding pens looks over at the incubator house and thinks what a tedious job it is being taken off her hands there, and the cheering sight of the brooding-house, which is relieving her of all the responsibility of motherhood, she is so grateful that she goes and lays another egg. The brooding-house is heated by a hot water heater and kept at a uniform temperature.

Once having got the duckling hatched the next thing is to prepare him for market, which operation takes ten weeks. At first the duckling receives bread and milk and boiled eggs. As soon as he has learned to eat and begins to gain strength he is put on a diet of bran, middlings and a little corn meal. This makes his frame grow. In his third dietary stage he gets bran, oats, middlings, a little corn meal and ground meat, etc.

His frame has been nourished enough and whether he likes it or not he must stop growing and settle down to the business of getting fat. His supply of

wheat and oats is diminished and his supply of meal and ground meat increased. Finally he enters on his last stage and grows corpulent on meal and milk. Then he is fit for his martyrdom and fulfils his destiny on the tables of those who can afford the luxury. Mr. Barr said, in speaking of his system of feeding to a *Tribune* reporter: "We first grow the frame of the duckling and then fatten it. Rapid growth is a necessity to tender, juicy meat. All the food is carefully cooked and is fed naturally. Pure corn meal, wheat middlings and bran, ground oats, pure meal and fresh vegetables grown on our own farm make up the bill of fare. We also let them eat grass as they grow older. I am going to try the experiment of feeding them celery to see what effect it will have on the flavor of the meat. It's that which gives the duckling his delicious flavor, and I don't see why it would not add to the flavor of our ducklings."

"It is what the birds eat that makes the quality of the flesh. We are careful about the water, too, and have little fountains in the yards and brooding-houses so arranged that the birds can only get their bills in the drinking trough."—*New York Tribune*.

Bisected Ships.

The unusual pressure of business in the building of steel steamships in all of the ship-building yards along the Atlantic coast of late has resulted in a curious undertaking on the part of the firm of E. W. Wheeler & Co., shipbuilders, at West Bay City, Mich. This firm has under way two large steel steamships, 230 feet in length and forty-one feet beam, with a tonnage of 3200 gross tons, which are to be built at West Bay City and delivered at Montreal.

There would be nothing wonderful in the building of these steamships, which are to be named the Mackinac and Keweenaw, were it not for the fact that they are to be constructed with the particular idea of navigating the Welland Canal, running from Lake Ontario to Montreal. The ships in the canal are only 185 feet in length, and in order to get these two big steamships through they will have to be cut in two at Buffalo and towed through the canal in two sections. On reaching Montreal they will be united again and made ready to proceed down the coast to this port.

The West Bay City shipbuilders propose to construct these vessels in such a way that the provision allowing for cutting them in two, or rather dividing them, will not in any way weaken their hulls. The hulls of the vessels will be constructed of a series of twelve-feet steel plates. At the junction of each plate will be a steel strap on the inner side wide enough for several rivets to be inserted in double rows. The arrangement of these straps and rivets will be such that the latter can be readily cut and the straps removed, separating the vessel into halves. Temporary wooden bulkheads will keep the two parts about till they reach Montreal, where they will be joined together and bolted into place again.—*Commercial Advertiser*.

The Smallest Republic in Existence.

A gentleman who has just returned from San Marino, which, it will be remembered, enjoys the distinction of being the smallest republic in the world—having a population of only 8,000 inhabitants—describes the ceremony of choosing the "capital regent," or President, of which he was an eye witness. He says that the two Presidents still in office donned their official costumes and drove to the principal church of San Marino, where they were accompanied by all the officers of the republic as well as by a big band of instrumental music. At the church a throne had been erected at the side of the altar, and the Presidents took their places.

The clergy then chanted the "Veni Creator," and slips of paper containing the names of the sixty members of the grand council were placed by a priest in a silver urn. From this urn a child then selected two, which the priest read aloud. A hymn was then sung, bells were rung, and the simple coronation was at an end. It is an open question whether this wise little republic, with its tranquil means of procedure and entire reliance upon chance has not solved the problem which has for centuries caused agitation among the nations.—*Commercial Advertiser*.

Refuse to Shave Widows' Heads.

The agitation among the barbers of Bombay, India, is likely to result in their refusal to shave widows' heads. Of course, those who are acquainted with native views in India will recognize that this intimation is not so comical as it sounds, but has a very serious meaning and reflects great credit on the native barber. It is a relic of a system of cruel treatment of native widows that they should have their hair shorn off at the moment of their affliction. Native law, however, has recently been denouncing the cruel practice in spite of the opposition of the Brahmins, who have themselves threatened to cut the hair of the widows if the barbers refuse. This, however, is said the Brahmins could not do without losing caste. The revolt in Bombay is due to the excessive cruelty practiced toward widows there. Upcountry, says an Indian contemporary, the practice of shaving the widow's head is not so persistently enforced as in Bombay. The hair is allowed to grow again, and the widow is only expected to submit to a renewal of the unwholesome operation when she visits a shrine of special sanctity. In Bombay widows are shaved regularly once a week, and this causes them deep distress.—*London News*.

A Plague of Porpoises.

The French fishermen are troubled by the depredations of porpoises, for which they have not succeeded in finding a remedy. An attempt was made to catch them in seine nets, but they jumped out of the snares. They were scared away by guns and torpedoes, but the fish were frightened and disappeared with them. They are too numerous to be shot on by one in an effective manner. The only thing to be done seems to be for the fishermen to unite and drive them away in crowds; but this will have to be often repeated. Insurance and payment of damages by the Government are the last measures of relief suggested; but they, too, are expensive to somebody.—*Popular Science Monthly*.

On a recent trial in Wales to test the validity of a will, it was proved that in 1869 the testator became impaired in intellect to such an extent that he went to the postoffice with a postage stamp on his forehead, and requested to be sent to a place he mentioned.

HOUSEHOLD MATTERS.

DINING ROOM CURTAINS.

For a dining-room use short curtains of white or cream spotted muslin, or batiste with colored figures, fastened against the casement at the top, close to the window, and looped to each side midway the lower sash. The curtain reaches only a trifle below the sash. Sometimes the length is divided by using a piece of the muslin about two feet deep, drawn quite full at the top and bottom over a tape or small brass wire, across a part of the upper sash. The lower curtains are hung with gilt rings over a small brass rod just below the sash, and looped as before. The only other treatment we could suggest, as you cannot have long curtains on account of the baby, would be drape over the windows, coming low at the sides, with loopings in lambrequin effect.—*Housewife*.

SOMETHING ABOUT KEROSENE.

Marks on tables caused by hot dishes may be removed by kerosene, rubbed in well with a soft cloth, finished with a little cologne water, rubbed dry with another cloth.

When giving the final polish to stoves, before putting away for the summer, mix the blacking with a little kerosene instead of water, to prevent rust.

Tarnished paint may be cleaned by rubbing with a cloth wet with kerosene. Black walnut, or any wood finished in oil, may be kept bright by polishing with kerosene.

Pour a teaspoonful of kerosene into each quart of boiled starch for a gloss; this will also prevent irons sticking to thin goods.

Kerosene will brighten silver. Rub lamp chimneys with newspaper on which has been poured a little kerosene. This will make them much clearer than if soap is used; they will also be less liable to crack.

To remove rust from steel rub with kerosene and soak for a day, polishing with emery dust and kerosene.

Kerosene will soften boots and shoes hardened by water, and render them as pliable as new.

Brighten zinc with kerosene. A tablespoonful of kerosene in a boiler of clothes will greatly facilitate the rubbing.

Iron and polished steel, when not in use, may be kept from rusting by wiping with a cloth on which a little kerosene has been poured.

Oil cloth may be brightened by rubbing with kerosene.

Kerosene poured on red flannel and bound on the throat will greatly ease a sore throat. It will also heal cuts and cure chilblains.—*Good Housekeeping*.

INSECT PESTS IN THE HOUSE.

In a bulletin just issued by the division of entomology, Department of Agriculture, Dr. C. V. Riley, writing of insect pests of the household, after describing various species of cockroaches, says: In the latitude of Washington and further south the cockroach eats everything which contains paste, and consequently wall paper, photographs and especially certain kinds of cloth book bindings suffer severely from their attacks. In a recent number of "Insect Life" will be found an account of severe injury done to certain of the important files in the Treasury Department in Washington, the bindings of many important public documents being disfigured and destroyed. In the office of the United States Coast and Geodetic Survey they have become an intolerable nuisance by eating off the surface, and particularly the blue and red paint from drawings of important maps.

But I need not elaborate further upon the damage which they do. How to kill them and prevent this damage is the question.

Without condemning other useful measures or remedies like borax I would repeat here what I have already urged in these columns, viz., that in the free and persistent use of California bulrush or some other fresh and reliable brand of pyrethrum or Persian insect powder we have the most satisfactory means of dealing with this and the other roaches mentioned.

Just before nightfall go into the infested rooms and pull it into all crevices, under baseboards, into the drawers and cracks of old furniture—in fact, wherever there is a crack—and in the morning the floor will be covered with dead and dying or demoralized and paralyzed roaches, which may easily be swept up or otherwise collected and buried. With cleanliness and persistence in these methods the pest may be substantially driven out of a house and should never be allowed to get full possession by immigrants from without.

For no other insect have so many quick remedies been urged and are so many newspaper remedies published. Many of them have their good points, but the majority are worthless. In fact, rather than put faith in half of those which have been published it were better to rely on the recipe which T. A. Janvier gives in his charming article on "Mexican Superstitions and Folk-lore," published in a recent number of *Scribner's Magazine*, as current among Mexicans: To get rid of cockroaches—Catch three and put them in a bottle, and so carry them to where two roads cross. Here hold the bottle upside down and as they fall out creep along three credos. Then all the cockroaches in the house from which these three came will go away.

RECIPES.

Fried Parsnips—Scrape and slice them lengthwise about a quarter of an inch thick, and fry brown in a little butter or clear beef drippings. If previously boiled, they will fry sooner, or the remnants of those boiled for dinner may be used.

Potato Pie—Cut any cold meat in inch square pieces; lay in a pie-dish with any cold gravy, or, if there is no gravy, add a sprinkle of cornstarch, and a little cold water. Cover the whole with a thick layer of mashed potatoes as a crust, and bake a rich brown.

Cracker Pudding—Grate a layer of crackers in a pudding dish, over which lay sliced apples, bits of butter, and sprinkle with cinnamon and sugar. Proceed in this manner till the dish is full; pour over all one cup or more of water, with the juice of one lemon, or one cup of cream or milk.

Okra Soup—Six pounds of beef, five quarts of water, one cup of Lima beans, three pints of chopped okras, two pints ripe tomatoes (cut up), one slice of turnip, one teaspoonful of mustard, a little salt and butter. Boil the beef in the water for one hour, then add other ingredients and allow to cook for another half hour.

CURIOUS FACTS.

India rubber was discovered in Hayti by Columbus in 1493.

The first English book was written by Sir John Mandeville in 1365.

A fashionable drink at night in Paris is hot boiled milk, sugar and orange water.

The largest telephone line in the United States is between Buffalo and Boston.

If you have nothing else to do, see how fast you can say "Soup soothes theosophists thoroughly."

The first vessel of schooner rig is said to have been built in Gloucester, Mass., about the year 1713.

Japanese chickens with tails from eleven to thirteen feet long are being imported into this country.

Baal-zebub, the god of flies, worshipped by the Ekronites, was one of the best-known deities of the ancient world.

A German dealer in rare old violins, who has gone out of business, says that the man who pays over \$10 for any sort of violin got stuck.

A Boston young man can shift his heart from his left to his right side, and can dislocate every joint and pull himself together with perfect ease.

The subscription for the Bunker Hill monument of Boston lingered for many, many years, and finally the fund was completed by the dancing of Fanny Ellisor.

An English officer in India was seized by a tiger while smoking a cigar. As the beast was carrying him off he touched his lighted cigar to its side, and he was dropped like a hot potato and got up and returned to his friends.

Thousands of lives, it is asserted, have been lost in endeavors to keep possession of the Kohinoor, the great diamond now owned by Queen Victoria, and it may be safely asserted that few gems of note are without some scene of bloodshed connected with their history.

The "Bridge of Sighs" is a name given to the covered